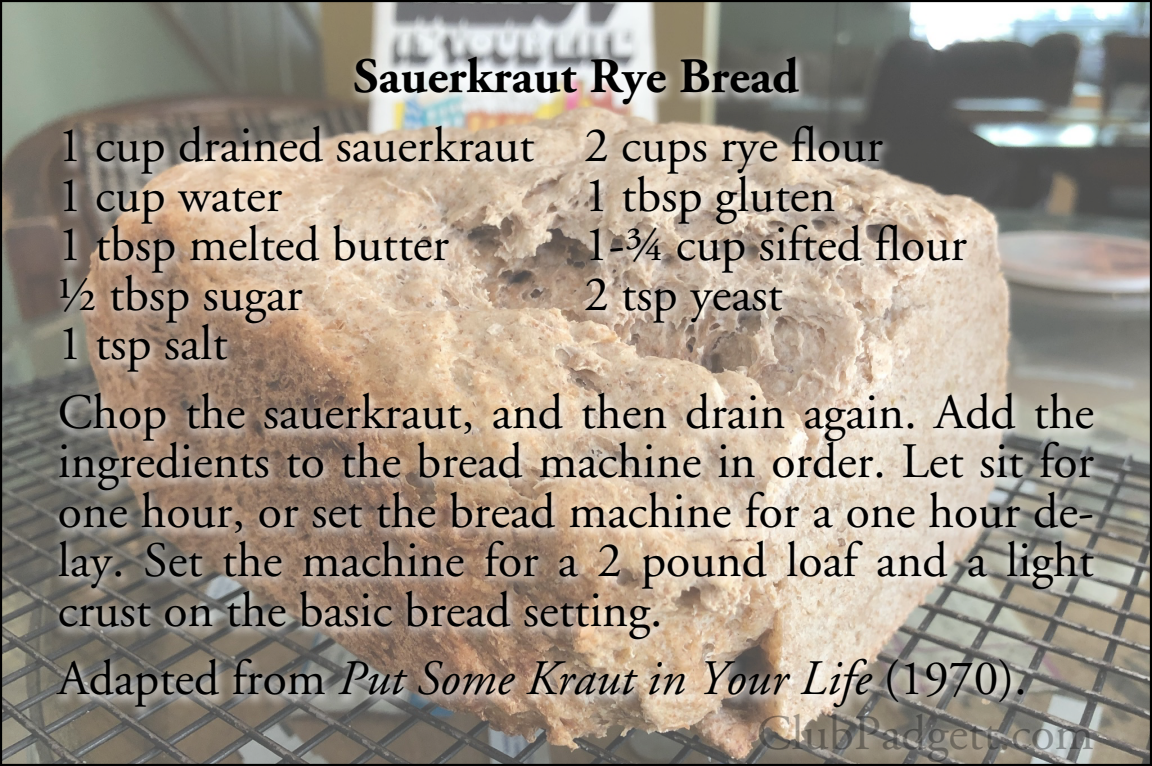


Sauerkraut Rye Bread

A large, golden-brown loaf of bread with a porous, airy texture sits on a black metal cooling rack. The background is slightly blurred, showing a kitchen setting with various items on a counter.

1 cup drained sauerkraut 2 cups rye flour
1 cup water 1 tbsp gluten
1 tbsp melted butter 1- $\frac{3}{4}$ cup sifted flour
 $\frac{1}{2}$ tbsp sugar 2 tsp yeast
1 tsp salt

Chop the sauerkraut, and then drain again. Add the ingredients to the bread machine in order. Let sit for one hour, or set the bread machine for a one hour delay. Set the machine for a 2 pound loaf and a light crust on the basic bread setting.

Adapted from *Put Some Kraut in Your Life* (1970).